

Tropical IPA NT

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1391.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **930 liter(s)**
- Total mash volume **1240 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **930 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **771.5 liter(s)** of **76C** water or to achieve **1391.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 200 kg (64.5%) | 81 % | 4 |
| Grain | Pale Malt (2 Row) UK | 100 kg (32.3%) | 78 % | 6 |
| Grain | Carahell | 10 kg (3.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | zeus | 500 g | 60 min | 16 % |
| Boil | Zeus | 1000 g | 30 min | 16 % |
| Boil | mosaic | 1000 g | 30 min | 12 % |
| Boil | amarillo | 1100 g | 10 min | 7.5 % |
| Boil | mosaic | 1500 g | 5 min | 12 % |
| Boil | amarillo | 1400 g | 5 min | 7.5 % |
| Aroma (end of boil) | el dorado | 1000 g | 0 min | 15 % |
| Aroma (end of boil) | enigma | 1000 g | 0 min | 16 % |
| Dry Hop | mosaic | 2000 g | 7 day(s) | 12 % |
| Dry Hop | amarillo | 2000 g | 7 day(s) | 7.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Dry | 1000 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------|---------------|----------------|-------------|
| Other | Liście limonki Kaffir | 300 g | Secondary | 7 day(s) |
| Flavor | Mango pulpa | 20000 g | Secondary | 7 day(s) |